

Standardized Recipe Form

Recipe Name Chicken, Rotini, and Marinara

Category Entrée

Recipe # _____

(i.e., entrée, breads)

Process: 2

(1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Spaghetti sauce*	6 lb + 7 oz	12 lb 14 oz	Combine all ingredients (except chicken & pasta) and simmer for one hour. Add chicken and let simmer another 30 minutes. Meanwhile, boil pasta to al dente. Time it so sauce and rotini are done at the same time. Set aside 1 gallon of sauce to add while on the serving line. Combine sauce and rotini and hold in deep hotel pans. Careful not to get pans too full as the noodles will get gummy on the bottom if held for a long time. Hold and serve at 135° F.
Tomato paste	14 ¾ oz	1 lb 13 ½ oz	
Water	14 ¾ oz	1 lb 13 ½ oz	
Tomato sauce*	14 5/8 oz	1 lb 13 ¼ oz	
Diced tomatoes*	1 lb + 13 oz	3 lb 10 1/3 oz	
Zucchini, shredded finely (Local)	11 oz	1 lb 6 ¼ oz	
Carrot, shredded finely (Local)	6 2/3 oz	13 1/3 oz	
Onions, diced	5/8 medium	1 1/8 medium	
Basil leaf	2 Tbsp + 5/8 tsp	¼ cup + 1 3/8 tsp	
Oregano leaf	2 Tbsp + 5/8 tsp	¼ cup + 1 3/8 tsp	
Salt	1 Tbsp + 3/8 tsp	2 Tbsp + 5/8 tsp	
Pepper	1 5/8 tsp	1 Tbsp + 3/8 tsp	
Garlic Powder	1 Tbsp + 2 tsp	3 Tbsp + 1 tsp	
Chicken, cooked, diced*	4 lb + 2 2/3 oz	8 lb 6 oz	
Whole wheat rotini*	3 lb + 7 5/8 oz	6 lb 15 oz	

Serving Size 10 oz

Pan Size deep hotel

Oven Temperature & Baking Time:

Yield _____

Number of Pans _____

Temperature

Minutes

Conventional _____

Convection _____

Meal Pattern (Based on Serving Size): _____

1.3 oz Meat/Meat Alternative

_____ Fruit/Vegetable

1 Grains/Breads

If available, Nutrition Analysis: Serving Size: _____

228 Calories 0.99 Saturated Fat (g) 6.2 Vitamin C (mg)

16.9 Protein (g) 617 Sodium (mg) 1175 Vitamin A (IU)

3.95 Total Fat (g) 3.54 Fiber (g) 44.1 Calcium (mg)

15.6 % Calories from Total Fat 2.72 Iron (mg)

This recipe is from Jay Stagg, Muldown Elementary School, Whitefish, Montana.